

cunga

NYC Restaurant Week Winter 2026

Starters

choice of one:

Hamachi crudo / cilantro-line emulsion, avocado, fennel

Corn-butternut soup / pumpkin seeds, chili ancho oil, crema

Grilled romaine / cotija, avocado, cilantro

Mains

choice of one:

Grilled mayan octopus / black beans, mole, plantain, crema, cilantro

Pork milanesa / seasonal lettuce, roasted sweet potato, feta, garlic crema

Roasted sea bass / coconut-ginger rice, mango, serrano, cilantro

Desserts

choice of one:

Corn cake / cajeta, caramelized popcorn, peanuts, caramel ice cream

Churros / chocolate, cinnamon sugar

Flan / whipped dulce de leche

Three-Course Prix-Fixe (\$60/pp)